

The Background (new)

The inventor introduced the frothing, steam nozzle on espresso machines to foods and other beverages and added a chopping, processing mechanism and a cooking surface, thereby inventing a new product. Coffee and espresso machines are designed for coffee, espresso and cappuccino, not vegetables, soup and fish. The present invention is designed specifically to cook, mix, heat and process a variety of foods and beverages.

The new invention comes from a cappuccino machine traditionally used in Europe. As Americans embraced the beverage and cappuccino makers became ubiquitous not only in restaurants but in people's homes, the market looked like it would accept the technology for something new, like food. During the inventing process the steam nozzle on a cappuccino maker was used to heat up soup. The idea worked so well it has been designed into a product specific to foods, particularly soup with a cream or vegetable base.

Pasta sauce and other sauces can be made by chopping, processing, steaming and cooking and the new invention provides a means by which one can make fresh sauce with a single product, quickly.

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These and other objects of the invention are achieved in a product that combines the structure and elements of; a coffee maker, stand mixer, cappuccino maker, food steamer and food processor.

Summary (new)

The present invention is constructed and designed to provide a convenient method of cooking and preparing a variety of foods and beverages.

It is further the object of the present invention to provide a single product for cooking and food preparation. The convenience factor provided by the new invention is remarkable. Steaming is a fast, effective and healthy way to cook foods and when combined with a method to process, simplifies many cooking procedures.

Brief description of the drawing (new)

FIG 1. Shows a side perspective of a preferred embodiment of the food steamprocessor with chopper blade, container, lid and steam mechanism in accordance with the invention.

Detailed description (new)

FIG. 1. Food preparation and cooking device 1 made of a housing 2 comprised of a base portion 3 and a vertical housing portion 4. A motor drive assembly 5 indirectly or directly provides power through a drive shaft 6 to; a processing container 7 and cooking surface 8.

The vertical housing 4 contains a water reservoir 9 with a steam generator element 10 and steam pressure vessel 11 at the neck capped by a gas tight lid 12. Said vertical housing 4 may contain said motor drive assembly 5. The feature set remains the same whether the motor drive assembly 5 is located in the vertical housing portion 4 or in the base portion 3.

In a horizontal extension 13 of the vertical housing 4 a fixed steam tube 14 connects said water reservoir 9 to a rotating nozzle 15. Said rotating nozzle 15 pivots to connect with or disconnect from a steam passage-way 16 located in said processing container 7.

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Said container 7 fits in between said cooking surface 8 and rotating nozzle 15. Said container 7 is cylindrical with a lid 18 and base 19. Said container 7 can be made in a number of sizes; single serving, family size or something in between. The vertical housing portion 4 extends and collapses, raising and lowering the horizontal extension 13 like a telescope depending on the height of a container 7. Said steam passage-way 16 stands inside the center of said container 7 connected to the container base 19 connectable to a fixed steam tube 14 through the rotating nozzle 15. Steam flows from said fixed steam tube 14 through said rotating nozzle 15 into the steam passage-way 16 out through steam orifices 20 into said container 7. The amount of steam and amount of time steam flows into said container 7 is controlled with a mechanism 21 located on the housing exterior.

A processing dicing blade 22 is mounted in the lid 18. A food feed shoot 23 in the lid 18 rises directly above said processing dicing blade 22. Processing is accomplished by sending foods into said food feed chute 23 through said processing dicing blade 22 into said container 7 using a food pusher 24. Alternatively food may be placed into said container by removing and replacing the lid 18 and chopped with the processing chopping blade 25, which surrounds the base 19 of said container 7 and drive shaft 6.

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Steam is generated for heating and cooking foods and beverages, much the same way it is to froth milk in a cappuccino maker. As water in the reservoir begins to heat, steam is generated and displaced through the nozzle, creating a flow of steam. However, in this invention the steam passage-way lined with orifices for steam, are located inside the central portion of the processing container. A departure from the cappuccino machine, steam is used to cook foods in addition to heating and mixing liquids and the new invention is designed specifically for that use.

Food preparation is also available with the processor element of the container. The processing tool is formed by at least one rotary cutter for pureeing and or chopping food materials, preferably with two blades, one in the lid and the other surrounding the drive shaft. A food feed chute with a blade on one end and an opening for use with a food pusher provides a means by which food is diced and sent into the container for steaming and cooking.

A cooking surface, or burner, rests on top of the housing's base portion surrounding the drive shaft and steam passage-way. It is available for heating/cooking foods.

It looks like a combination stand mixer, food processor and coffee maker with little immediate resemblance to a food steamer. However, it does not look unfamiliar and will not look out of place in a kitchen. The product is designed to fit on a typical kitchen counter. Like a coffee maker it does not sit underneath the cabinets when water is poured

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into the water reservoir and probably not when in use however for convenience sake it fits.

With the new invention the following process may be used to prepare soup;

1. send vegetables through the processing blade
2. steam said vegetables
3. puree said vegetables
4. activate the cooking surface
5. add new ingredients and stir/heat as needed

Fresh pasta sauce may be prepared this way;

1. puree tomatoes
2. dice vegetables
3. add spices
4. mix/heat

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